

Elevator Brewery and Draught Haus

161 N High St Columbus OH 43215 · +16142280500 · Updated: Jan 14, 2026

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APPETIZERS 9

Calamari	\$9.00
flash fried, semolina dusted, thai pepper sauce, cucumber salad, sriracha	
Sauerkraut Balls	\$8.00
flash fried, panko breaded, sauerkraut, onions, pork, cream cheese, spicy whole grain mustard	
Brewery Chicken Wings	\$9.00
flash fried, chipotle bbq or habanero hot, celery, bleu cheese dressing	
Crab Rangoon	\$11.00
cream cheese, asiago, parmesan, crab, flash fried wontons, thai chili dipping sauce, cucumber slaw	
Pot Stickers	\$8.00
sauteed, seasoned pork stuffed dumplings, soy honey nut brown ale broth, peanuts, carrots, scallions	
Hummus And Pita	\$8.00
cucumbers, tomatoes, carrots, celery, chili oil, pita	
Margherita Flatbread	\$9.00
roasted garlic, roma tomatoes, fresh mozzarella, parmesan, basil, balsamic reduction, evoo	
Ryan's Famous Corn Brats	\$8.00
pilsner-corn batter, flash fried, sauerkraut, spicy whole grain mustard	
Spicy Tuna Tartar	\$11.00
wonton, microgreens, cucumbers, carrots, ginger vinaigrette, sriracha, wasabi honey, almonds	

SOUPS/SALADS 10

Almond Crusted Chicken Salad	\$11.00
mixed greens, bacon, cheddar, apples, maple-shallot vinaigrette, honey-mustard	
Classic Caesar Salad	\$5.00
romaine, red wine vinegar, worcestershire, anchovies, parmesan, crouton	
Cobb Salad	\$9.00
romaine, diced chicken, tomatoes, smoked bacon, egg, white cheddar, avocado-lime vinaigrette (lunch only)	
Elevator House Salad	\$6.00
mixed greens, red onion, spiced walnuts, bleu cheese, maple-shallot vinaigrette	

Elevator Soup Of The Day	\$5.00
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Bleeding Buckeye Red Ale Chili	\$5.00
bleeding buckeye red ale, ground beef, peppers, onion, tomato, cheddar halapeno cornbread	
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Baby Spinach And Arugula Salad	\$6.00
bleu cheese crumbles, granny smith apples, toasted almonds, cranberries, cider vinaigrette	
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Thai Tenderloin Salad	\$12.00
soy honey marinade, mixed greens, white cheddar, ginger vinaigrette, carrots, romas, peanuts	
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Wedge Salad	\$6.00
iceburg, tomatoes, bacon, red onion, creamy roquefort dressing	
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Curry Chicken Salad	\$11.00
mixed greens, broccoli, toasted almonds, grapes, carrots, creamy curry vinaigrette, grilled chicken	

DINNER 20

The Rock Filet	\$28.00
we present a choice of hand-trimmed 7oz. filet or center cut ahi tuna filet for you to cook at your table on a finnish tulikivi firestone. heated to 450 degrees, the stone holds the temperature long enough to ensure each bite is juicy and delicious. a delightful presentation, served with a selection of dipping sauces, petite house salad and choice of starch	
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The Surf And Turf Rock	\$30.00
a four-ounce filet with the same delightful presentation as the rock filet, served with the addition of shrimp and scallops	
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Beef Tenderloin Medallions	\$24.00
beef tenderloin, garlic mashed, asparagus, bacon red pepper relish, doppelbock demi-glace	
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Osso Bucco	\$21.00
10 oz. nut brown ale braised pork shank, garlic mashed, malt glazed root vegetables	
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Stuffed Pork Chop	\$21.00
12 oz. bone in chop, cranberries, onion, garlic, thyme, rosemary, potato cake, chef's vegetables	
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Vegetable Lasagna	\$17.00
grilled zucchini, squash, eggplant, red onion, mushroom, carrots, garlic basil cream, parmesan, gouda	
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Blackened Mahi Mahi	\$23.00
pan seared oven roasted, sweet corn and roasted red pepper risotto, asparagus, lemon-dijon beurre blanc	
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Creole Chicken	\$20.00
pan seared seasoned chicken breast, rice pilaf, asparagus, tasso ham, mushrooms, bearnaise	
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Crab Cakes	\$23.00
asparagus, cherry tomatoes, basmati rice, remoulade, dijon-lemon beurre blanc	
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Cajun Chicken Penne	\$18.00
blackened chicken, bell peppers, shallots, tomato, scallion, parmesan, cajun cream	
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Cracker Crusted Salmon	\$20.00
pan seared, club cracker, garlic, thyme, panko, rice pilaf, asparagus, chipotle maple reduction	

Veal Scallopini	\$19.00
thinly pounded veal medallions, garlic mashed, baby carrots, lemon caper butter sauce	
Crab Stuffed Scallops	\$23.00
garlic mashed, cherry tomatoes, micro green salad, lemon dijon beurre blanc	
Cajun Chicken Penne	\$18.00
blackened chicken, bell peppers, shallots, tomato, scallion, parmesan, cajun cream	
Cracker Crusted Salmon	\$20.00
pan seared, club cracker, garlic, thyme, panko, rice pilaf, asparagus, chipotle maple reduction	
Vegetable Strudel	\$16.00
zucchini, red pepper, squash, carrots, quinoa, greens with citrus vinaigrette, balsamic drizzle	
Fish And Chips	\$15.00
atlantic cod, porter corn batter, fries, coleslaw, remoulade, jalapeno corn tartar	
Elevator Club	\$10.00
honey roasted turkey, ham, swiss, bacon, sprouts, tomato, chipotle mayo, croissant	
Pulled Pork Sandwich	\$9.00
chipotle bbq, topped with slaw, sesame brioche	
The Bott Burger	\$10.00
bacon, choice of cheese (cheddar, bleu, provolone), lettuce, tomato, onion, sesame brioche	

DESSERT ⁷

Beery's Rootbeer Float	\$5.00
traditional float made with house brewed root beer and johnson's vanilla ice cream.	
Maple Cinnamon Cheesecake	\$7.00
creamy maple cheesecake topped with warm pear, cranberry, and apple compote over caramel	
Pumpkin Beer Bread Pudding	\$7.00
bread pudding made with our house made beer bread, topped with myranda's salty caramel ice cream	
Buckeye Brownie	\$6.00
warm chocolate and peanut brownie topped with a johnson's peanut butter ice cream buckeye and whipped cream.	
Red Velvet Cake	\$7.00
red velvet cake layered with cream cheese-mascarpone frosting and a thin layer of chocolate, garnished with nut brown ale chocolate sauce	
Cinnamon Vanilla Creme Brulee	\$6.00
cinnamon infused vanilla bean creme brulee served with a ginger snap cookie	
Upside Down Cake	\$7.00
cranberry-walnut upside down cake served warm with a house made caramel sauce and myranda's brown butter ice cream	